

**Appendix to Response E****CLAIMS**

1. Cancelled.
2. Cancelled.
3. Cancelled.
4. Cancelled.
5. Cancelled.
6. Cancelled.
7. Cancelled.
8. Cancelled.
9. Cancelled.
10. Cancelled.
11. Cancelled.
12. Cancelled.
13. Cancelled.
14. Cancelled.
15. Cancelled.
16. Cancelled.
17. Cancelled.
18. Cancelled by Amendment E
19. Cancelled by Amendment E
20. Cancelled by Amendment E
21. Cancelled by Amendment E
22. Cancelled by Amendment E
23. Cancelled by Amendment E
24. Cancelled by Amendment E
25. Cancelled by Amendment E
26. Cancelled by Amendment E
28. Cancelled by Amendment E

BWS 00-07  
SN.09/964,120, filed 09/23/01

- 1 -

- 29. Cancelled by Amendment E
- 30. Cancelled by Amendment E
- 31. Cancelled by Amendment E
- 32. Cancelled by Amendment E

33. (New) A method for the dehydration of collagen II containing cartilage in its natural form, which comprises,

- (a) combining such substances with an antimicrobial agent and at least 15 % by weight of the cartilage of an ionizing salt,
- (b) heating the resulting mixture in particulate form at a temperature below which denaturation occurs until the water content is reduced to below 15 % by weight of the dried cartilage, and
- (c) recovering a product containing the collagen II-containing protein of the cartilage in its original form and having a salt and having a salt content of at least 45 % by weight of the cartilage...

34. (New) The method of claim 33 wherein the ionizing salt is used in solid form.

35. (New) The method of claim 33 wherein the heating is conducted at a temperature below about 110° F.

36. (New) The method of claim 33 wherein the process is carried out in the presence of an oxygen containing antimicrobial agent and an ionizable consumable salt.

37. (New) The method of claim 36 wherein anti-microbial agent is a hypochlorite.

37. (New). The method of claim 33 wherein the salt is sodium or potassium chloride.

38. (New) The process of claim 33 in which the salt concentration in the dried product is from 45 to 60% of the cartilage.

39. (New) The method of dehydrating chicken cartilage in its natural form which comprises
- (a) comminuting such,
  - (b) soaking the resulting product in an aqueous solution of an antimicrobial agent, and blending such with potassium or sodium chloride in a concentration of at least 15 % by weight of the comminuted product,
  - (c) dehydrating the resulting mixture in particulate form at temperatures below 110° F. until the water content of the dried product is reduced to below 10%, and recovering a . containg the protein of the chicken cartilage in its natural form and having a salt content of 45 to 60 % by weight of the cartilage.
40. (New) The method of claim 39 wherein the antimicrobial agent is a hypochlorite.
41. (New) The process of claim 39 wherein the dehydration is carried out in the presence of hydroxy-propyl methyl cellulose or lecithin.

### Claims in the Application

33. (New) A method for the dehydration of collagen II containing cartilage in its natural form, which comprises,
- (a) combining such substances with an antimicrobial agent and at least 15 % by weight of the cartilage of an ionizing salt,
  - (b) heating the resulting mixture in particulate form at a temperature below which denaturation occurs until the water content is reduced to below 15 % by weight of the dried cartilage, and
  - (c) recovering a product containing the collagen II-containing protein of the cartilage in its original form and having a salt and having a salt content of at least 45 % by weight of the cartilage...
34. (New) The method of claim 33 wherein the ionizing salt is used in solid form.
35. (New) The method of claim 33 wherein the heating is conducted at a temperature below about 110° F.
36. (New) The method of claim 33 wherein the process is carried out in the presence of an oxygen containing antimicrobial agent and an ionizable consumable salt.
37. (New) The method of claim 36 wherein anti-microbial agent is a hypochlorite.
37. (New). The method of claim 33 wherein the salt is sodium or potassium chloride.
38. (New) The process of claim 33 in which the salt concentration in the dried product is from 45 to 60% of the cartilage.
39. (New) The method of dehydrating chicken cartilage in its natural form which comprises

BWS 00-07  
SN.09/964,120, filed 09/25/01

- 1 -

- (a) comminuting such,
- (b) soaking the resulting product in an aqueous solution of an antimicrobial agent, and blending such with potassium or sodium chloride in a concentration of at least 15 % by weight of the comminuted product,
- (c) dehydrating the resulting mixture in particulate form at temperatures below 110° F until the water content of the dried product is reduced to below 10%, and recovering a .containg the protein of the chicken cartilage in its natural form and having a salt content of 45 to 60 % by weight of the cartilage.

40. (New) The method of claim 39 wherein the antimicrobial agent is a hypochlorite.

41. (New) The process of claim 39 wherein the dehydration is carried out in the presence of hydroxy-propyl methyl cellulose or lecithin.